



## LOUCA 2019

### VINHO REGIONAL ALENTEJANO

**Climate:** Continental Mediterranean.  
Warm and dry days with large daily temperature amplitude.

**Soils:** Schist and Limestone

**Grape Varieties:** 40% Rabigato, 30% Arinto, 15% Verdelho, 10% Galego Dourado and 5% Esgana Cão

**Winemaking:** This wine is made from different types of fermentation: 40% is made with pellicular maceration, 30% with direct pressing and clarification, and the remaining 30% a bin with Verdelho skins very mature with Arinto juice, greener and more acidic.

**Ageing:** 9 months in 600L French Oak Barrels (old barrels).

**Winemaker:** Inês Capão

**Production:** 2500 bottles

**Chemical Analysis:**

Alcohol: 12%

pH: 3,18

Total Acidity: 6,2 g/L

Reducing Sugars: 0,6 g/L

**Producer:** Luís Louro  
Monte Branco, 7100-145 Estremoz